

20  21

HAMILTON RUSSELL OREGON

Pinot noir

ZENA CROWN VINEYARD, EOLA-AMITY HILLS

ALCOHOL: 12,72%

ACID: 5.30 g/l

PH: 3.58

RESIDUAL SUGAR: 0,2 g/l

BARREL MATURATION: 100%

BARREL AGEING: 14 Months

1ST FILL: 33% 2ND FILL: 25% 3RD FILL: 33%

WOODING: 100% 228 litre French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: 57% Blonde, 43% Medium

YIELD: 2.2 tons/ac

PRODUCTION: 538 cases of 6 bottles

Release date – July 2023



Growing Season

This particularly early vintage is generally considered a stellar one, even though it was the year of the heat dome - two days of temperature spikes to 110F. But when it passed, the mercury dropped to 70F within five hours. Bloom came early on June 10th. A heavy day of rain during this time caused some berry shatter which opened the bunches nicely. Good winter rains ensured that the vines grew well through an unusually dry Spring. Summer growing conditions were superb, and perfect healthy bunches arrived at the cellar on September 17th.

Wine Style

Hamilton Russell Oregon aims to express this variety with the restraint, minerality and classicism of great European Pinot Noir and the bright purity of Willamette Valley fruit.

The celebrated Zena Crown vineyard in the Eola-Amity Hills delivers alluring dark spice aromas and flavors alongside tensile fine-grained tannins to balance the complex blue and black berry fruit which the best Willamette Valley Pinot noirs are known for. This beautifully balanced wine will evolve over time to become even more layered and complex.

Hamilton Russell Oregon
McMinnville - Oregon – United States